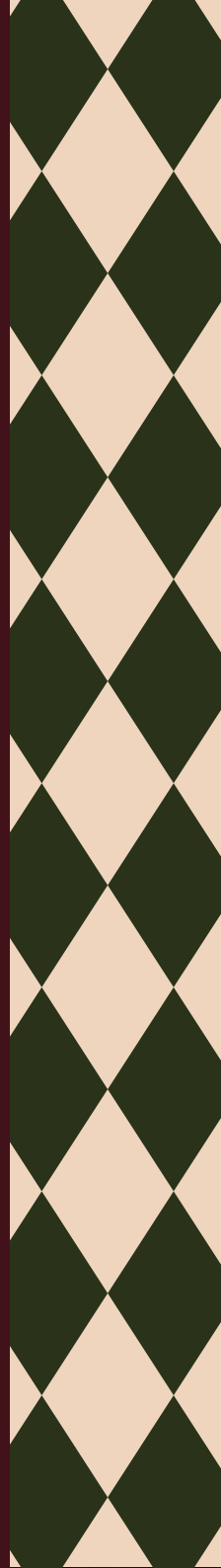


REAL
OEIRAS

HOTEL
OEIRAS

The Season to Belong

Christmas experiences
for those who celebrate differently.





Christmas at Hotel Real Oeiras

Some traditions always bring us back to the same table. We come together, we share, we celebrate.

It's Christmas. At Hotel Real Oeiras, every gathering is an opportunity to create new stories and remember those that brought us here. Bring your favourite people together. We'll take care of everything for the celebration.

Decoration options

Immersive and personalized settings,
designed to transform each space into
a unique, welcoming and memorable
Christmas experience.



Decoration options



Classic Christmas

A classic, warm and timeless Christmas, where red and green meet natural pine, ribbons and touches of gold. A welcoming and festive setting, created for celebrating together and sharing the true spirit of Christmas.

— price upon request



White Christmas

The magic of a white Christmas, delicate and luminous. Soft tones, natural greens and warm light create a setting inspired by winter landscapes, where elegance and serenity shape every celebration.

— price upon request



Elegant Christmas

A contemporary and sophisticated take on Christmas, where black and white meet deep green and golden light. An elegant, cosmopolitan setting defined by contrast, texture and a distinctive aesthetic.

— price upon request

Images are for illustrative purposes only.

VAT included at the applicable rate

Activation options

Moments designed to create connection,
spark surprise and leave a lasting impression.
Activations that bring the spirit of Christmas to
life and transform the celebration into a truly
special experience.



Image is for illustrative purposes only.

Activation options



Hot Chocolate Bar

A sweet and cosy break featuring rich hot chocolate and a variety of toppings, including whipped cream, marshmallows and cinnamon. A warm moment of sharing, designed to embrace the festive spirit and make your Christmas experience even more memorable.
— price upon request



Create your Christmas Postcard

Using an interactive digital totem, guests are invited to design their own Christmas postcard, bringing to life unique messages, spontaneous illustrations and heartfelt festive wishes. A simple, fun and engaging experience that transforms every participant into the author of their own Christmas story.
— price upon request

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VAT included at the applicable rate

Activation options



The Christmas Stocking Bar

Personalise your Christmas stocking and make it truly unique. At a charming festive cart, a specialist will customise each stocking on the spot using laser engraving, transforming every piece into an exclusive keepsake.

— price upon request



Santa's Cozy Corner

Welcoming retreat where the magic of Christmas comes to life. Because this season never loses its charm and always awakens the child within us. The perfect setting to share wishes, capture memorable photographs and relive the true magic of this special time of year.

— price upon request

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VAT included at the applicable rate

Entertainment options

Moments of entertainment and enjoyment that bring the event to life, with experiences tailored to the setting, the audience and the spirit of Christmas.



Image is for illustrative purposes only.

Entertainment options



DJ Set

Because some of the best Christmas memories begin on the dance floor.

— price upon request

Live Music

A relaxed atmosphere and live music bringing people together from the first toast to the last applause

— price upon request

Karaoke

The perfect opportunity to reveal hidden talents and create memories that last long after the celebrations are over.

— price upon request

Image is for illustrative purposes only.

VAT included at the applicable rate

Menu options

Gastronomic offerings that celebrate Christmas around the table, with menus tailored to different settings, audiences and occasions.



The rooms shown are real. The decoration is a 3D rendering for illustrative purposes only.

Classic BUFFET

FROM
€45
PER PERSON
MINIMUM 25 GUESTS

STARTERS	Selection of cheeses and cured meats Selection of mini savoury pastries
SALADS	Lettuce, cucumber, tomato, carrot and sweetcorn Black-eyed pea with tuna Mediterranean salad Couscous with pomegranate Dressings: cocktail, yoghurt and vinaigrette
SOUP SELECT ONE	Seasonal vegetable cream soup Pea cream soup with crispy bacon
FISH SELECT ONE	Flaked cod with Portuguese cornbread and sautéed cabbage, served with roasted potatoes Sea bream fillets Bulhão Pato style with roasted potatoes
MEAT SELECT ONE	Slow-roasted pork neck with raisin rice Turkey roulade stuffed with spinach, cheese and mushrooms, served with Christmas rice
DESSERT BUFFET	Traditional Portuguese Christmas desserts, rice pudding, chocolate mousse and sliced fruit
DRINKS	White and red wines from the Hotel Real Oeiras selection, mineral water, juices, soft drinks and beer
COFFEE, TEA AND PETITS FOURS.	

BUFFET Signature

FROM
€50
PER PERSON
MINIMUM 25 GUESTS

STARTERS	Selection of cheeses and Portuguese cured meats Selection of mini savoury pastries Brie puff pastry with honey and walnuts
SALADS	Lettuce, cucumber, tomato, carrot and sweetcorn Caprese salad Octopus salad Black-eyed pea with tuna Mussels with vinaigrette Dressings: cocktail, yoghurt and vinaigrette
SOUP SELECT ONE	Carrot cream soup with croutons Green cabbage soup with Portuguese smoked sausage
FISH SELECT ONE	Cod fillets with spinach and confit cherry tomatoes, served with roasted potatoes Portuguese-style roasted octopus with garlic and olive oil
MEAT SELECT ONE	Pork tenderloin with tomato concassé, bacon and mushrooms, served with traditional Portuguese migas Roasted veal with dried fruit rice
DESSERT BUFFET	Traditional Portuguese Christmas desserts, rice pudding, orange roll, chocolate mousse and sliced fruit.
DRINKS	White and red wines from the Hotel Real Oeiras selection, mineral water, juices, soft drinks and beer.
COFFEE, TEA AND PETITS FOURS.	

BUFFET Premium

FROM
€ 65
PER PERSON
MINIMUM 25 GUESTS

STARTERS

Selection of cheeses and Portuguese cured meats
Selection of mini savoury pastries
Vegetable spring rolls with sweet and sour sauce
Brie puff pastry with honey and walnuts
Boiled prawns
Stuffed crab with toast
Beef carpaccio with Parmesan and rocket

SALADS

Lettuce, cucumber, tomato, carrot and sweetcorn
Caprese with truffled burrata
Octopus salad
Smoked salmon, chickpea and avocado
Dressings: cocktail, yoghurt and vinaigrette

SOUP

SELECT ONE

Roasted pumpkin cream soup
Seafood cream soup

FISH

SELECT ONE

Cod loins with Portuguese cabbage, confit garlic and smashed potatoes
Salmon loin with herb and sesame crust, sautéed asparagus and roasted potatoes

MEAT

SELECT ONE

Roasted beef loin with creamy mushroom sauce and potato gratin
Iberian black pork presa with red wine reduction and apple purée

DESSERT

BUFFET

Traditional Portuguese Christmas, rice pudding, Yule Log, traditional egg-yolk dessert, orange roll, molotof and pavlova with red berries

DRINKS

White and red wines from the Hotel Real Oeiras selection, mineral water, juices, soft drinks and beer

COFFEE, TEA AND PETITS FOURS.

Classic Set menu

FROM
€ 60
PER PERSON

WELCOME DRINK

Hotel selection

SOUP

SELECT ONE

Velouté of carrot and cauliflower
Seafood cream soup

FISH

SELECT ONE

Cod supreme with Portuguese cornbread crust and roasted potatoes
Octopus tentacle with sweet potato purée and Romanesco cauliflower

MEAT

SELECT ONE

Roast beef with Madeira wine reduction and potato gratin
Duck confit with ratatouille

DESSERT

BUFFET

Traditional Portuguese Christmas dessert, rice pudding, Yule Log, traditional egg-yolk dessert, orange roll, molotof and red berry cheesecake

DRINKS

White and red wines from the Hotel Real Oeiras selection, mineral water, juices, soft drinks and beer

COFFEE, TEA AND PETITS FOURS.

Beverage supplement



WELCOME Drink I

Mineral water, sangria, orange juice, Port wine and tonic and savoury snacks

€5 per person | 30 min

€8 per person | 1 hour

WELCOME Drink II

Mineral water, Cinderella cocktail, Mimosa, white or red sangria, rosé wine, Martini Rosso/Bianco/Dry Tonic and savoury snacks

€7 per person | 30 min

€10 per person | 1 hour

OPEN Bar

Mineral water, soft drinks, fruit juice, Real Oeiras white and red wine selection, gin, rum, vodka, young whisky and Portuguese liqueur

€12 per person | 1 hour

€26 per person | 3 hours

Image is for illustrative purposes only.

VAT included at the applicable rate

BOOKING TERMS AND CONDITIONS

This proposal is valid for a period of 10 days;

- The prices quoted include the exclusive use of the dining area, event planning and coordination, as well as Christmas decorative accessories on the tables;
- Please note that the price stated in this proposal is based on the requested date, number of attendees and services contracted. Should any of these elements change, Hotel Real Oeiras reserves the right to review its availability and applicable rates;
- Menu options must be selected no later than 15 days prior to the event. After this deadline, the menu will be selected based on the Chef's choices;
- The menus presented may be adapted to dietary restrictions and allergies, provided these are communicated at least 15 days prior to the event;
- The meal service has a maximum duration of 3 hours. Any extension beyond this period may be subject to additional charges;
- Additional entertainment services require the booking of an open bar package for the corresponding period;
- The confirmation of specific entertainment services, including DJs, live music (covers), background music (covers), or any other services not included in the original proposal, is subject to copyright licensing requirements, namely SPA and Audiogest fees, as well as any other applicable licensing bodies. The cost of these licences varies according to the nature of the event and will be communicated in due course and included in the pro forma invoice. Payment of these fees must be made in advance; otherwise, it may not be possible to provide the planned entertainment;
- The booking of services such as themed decoration and entertainment is non-commissionable;
- Entertainment proposals are available at an additional cost.

BOOKING GUARANTEE

- For confirmation of the event, a payment of 50% of the total booking value must be made and is non-refundable. The remaining 50% must be paid up to 15 days prior to the event;
- The pro forma invoice must be signed;
- The final invoice will only be issued after full payment and following the event;

CANCELLATION PERIOD AND CHARGES

- Full cancellation up to 1 month prior to the event will incur a charge of 50% of the total booking value;
- Full cancellation between 30 and 15 days prior to the event will incur a charge of 75% of the total booking value;
- Any cancellation within 14 days prior to the event date will be charged in full;
- Cancellation from the date of confirmation up to 181 days prior to the event – a reduction of up to 20% in the number of participants for meetings and F&B (Food & Beverage) services is permitted without penalty. Any reduction exceeding this percentage will be charged at 100% of the corresponding value for the total number of participants per day;
- Cancellation between 180 and 121 days prior to the event – a reduction of up to 15% in the number of participants for meetings and F&B services is permitted without penalty. Any reduction exceeding this percentage will be charged at 100% of the corresponding value for the total number of participants per day;
- Cancellation between 120 and 61 days prior to the event – a reduction of up to 10% in the number of participants for meetings and F&B services is permitted without penalty. Any reduction exceeding this percentage will be charged at 100% of the corresponding value for the total number of participants per day;
- Cancellation between 60 and 31 days prior to the event – a reduction of up to 7.5% in the number of participants for meetings and F&B services is permitted without penalty. Any reduction exceeding this percentage will be charged at 100% of the corresponding value for the total number of participants per day;
- Cancellation between 30 and 15 days prior to the event – a reduction of up to 5% in the number of participants for meetings and F&B services is permitted without penalty. Any reduction exceeding this percentage will be charged at 100% of the corresponding value for the total number of participants per day;
- Any reduction in the number of participants made between 14 days prior to the event and the event date will be charged in full.



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Our dishes may contain nuts, seeds, or traces of ingredients that may cause food allergies or intolerances. If you require detailed information about the composition of our dishes, please consult our staff before placing your order. VAT included.

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INFORMATION & BOOKING

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